Elite Extra Deep Bloomington
Refrigerated Cold Unit

JOB_____ ITEM #_____ QTY #_____



5-BCM shown with optional SRTS, BPGC and laminated finish

The Piper Elite 500 Bloomington mechanically refrigerated, extra deep well unit is listed NSF/ANSI Standard 7. Food is recessed on easily removable rails in the pan for maximum cooling efficiency without the use of ice and is ideal as a salad bar merchandiser. Elite 500 units are compatible and will interlock with other Elite 500 units.

STANDARD FEATURES

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- 14-gauge stainless steel legs
- 18-gauge stainless steel bottom shelf
- 20-gauge stainless steel end and front panels are attached to legs
- 20-gauge stainless steel fully welded 9-7/16" deep well
- Welded watertight well has concealed continuous refrigerated coil bonded to the sides and is fully insulated
- Cold pan has a 1" drain with shut off valve located below the unit on operator's left side. Valve is 3/4" FTP.
- Sliding doors
- Louvered panels for ventilation of condensing unit
- End louver panel removable to access compressor
- 5" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other Elite 500 units

MODEL NUMBER:

□ 2-BCM □ 4-BCM □ 6-BCM
□ 3-BCM □ 5-BCM

DIMENSIONS:

- 2-BCM - 36"H x 28"D X 32"L
- 3-BCM - 36"H x 28"D X 46"L
- 4-BCM - 36"H x 28"D X 60"L
- 5-BCM - 36"H x 28"D X 74"L
- 6-BCM - 36"H x 28"D X 88"L

*30" height is available on Petite Elite units

NSF/ANSI STANDARD 7

This unit is listed with CSA in NSF/ANSI Standard 7 for design and construction and has been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding a food-like media at or below 41°F without any freezing for four hours at 86°F ambient temperature.

ELECTRICAL

- 120 volts single-phase
- Eight foot electrical cord with NEMA 5-15P plug
- On/Off switch and pilot light mounted on control panel of unit's operator side

REFRIGERATION SYSTEM

- 1/3 horsepower compressor
- Fan-cooled condensing unit with an expansion valve pressure control switch
- Refrigerant coils shall be of copper tubing wrapped around the sides of the well

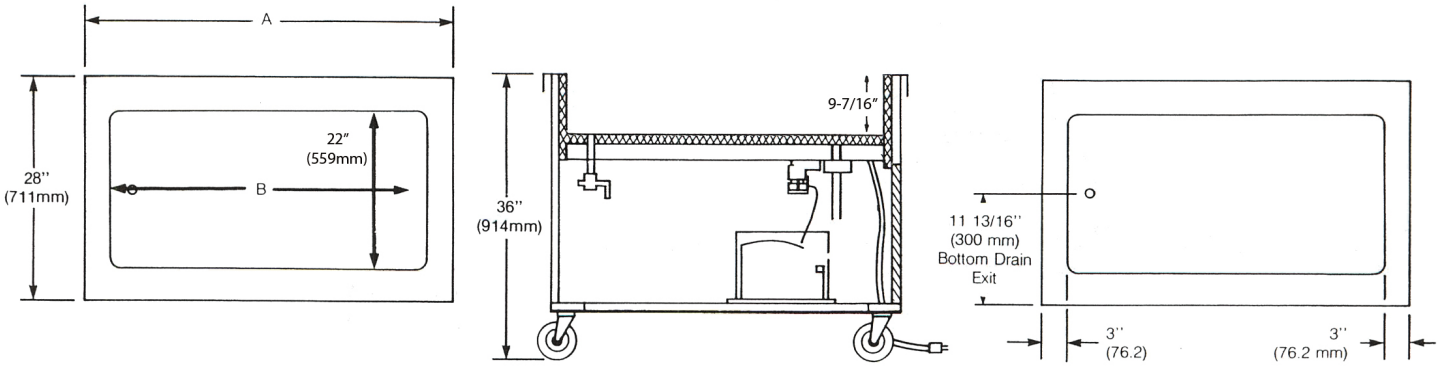
WARRANTY

- One year parts and labor. Warranty is detailed on inside front cover of the price list.

PIPER
The Food-Focused Equipment Company

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
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*Amperage/NEMA plug type may vary with options.

Model #	# of Wells	A	B	W	H	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
2-BCM	2-12x20 Pan Capacity	26.25"	32"	28"	36"	6.3	5-15P	320
3-BCM	3-12x20 Pan Capacity	40.25"	46"	28"	36"	6.3	5-15P	360
4-BCM	4-12x20 Pan Capacity	54.25"	60"	28"	36"	6.3	5-15P	405
5-BCM	5-12x20 Pan Capacity	68.25"	74"	28"	36"	6.3	5-15P	440
6-BCM	6-12x20 Pan Capacity	82.25"	88"	28"	36"	6.3	5-15P	480

DIMENSION ADDITIONS FOR OPTIONS

- Add 23-3/4" to height for buffet protector guard
- Add 14" to height for cafeteria protector guard
- Add 22-3/4" to height for double display shelf
- Add 8" to width for cutting board
- Add 12-3/4" to width for solid ribbed tray slide
- Add 12-1/2" to width for 3-bar tray slide

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

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	Part #	Description
☐	3BTS	3-Bar Tray Slide 12.75
☐	BDD	Buffet double display two-sided protector guard
☐	BPG	Buffet double side protector guard (no heat or lights)
☐	BPG1	Buffet single side protector guard (no heat or lights)
☐	BPG1C	Buffet Style Classic Single Sided protector guard
☐	BPG1FL	Buffet single side protector guard with fluorescent lights
☐	BPG1IL	Buffet single side protector guard with incandescent lights
☐	BPGC	Classic protector guards
☐	BPGFL	Buffet double side protector guard with fluorescent lights
☐	BPGH	Buffet double side protector guard with heat strip
☐	BPGIL	Buffet double side protector guard with incandescent lights
☐	CDD	Cafeteria double display (no heat or lights)
☐	CDDC	Cafeteria Style Classic double protector guards
☐	CDDL	Cafeteria double display with fluorescent lights
☐	CEG	Cafeteria end guards, right or left
☐	CPG	Cafeteria protector guard (no heat or lights)
☐	CPGC	Cafeteria Style Classic Single protector guard
☐	CPGFL	Cafeteria protector guard with fluorescent lights
☐	CPGHL	Cafeteria protector guard with heat and lights

	Part #	Description
☐	CPGL	Cafeteria protector guard with incandescent lights
☐	CUT	Cut out for drop in dispensers
☐	DOUT	Duplex Outlet (120V, 15 AMP)
☐	FB	False bottom
☐	FRMA	Formica Laminate Without Doors
☐	HD	Hinged doors with solid bottom
☐	MBS	18" maple end bread shelf; left, right - flush with top
☐	MCB	Cutting Board Maple - 8
☐	PPC	Pizzazz Powder Coating
☐	SBS	18" stainless steel end bread shelf; left, right - flush with top
☐	SBT	Stainless steel salad bar template
☐	SCB	Cutting Board Stainless - 8
☐	SCPGC	Cafeteria Style Classic Single protector guards
☐	SKR	Skirting
☐	SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
☐	SSL	Legs in lieu of casters
☐	UCR-1	Refrigerated storage base with doors
☐	UCR-2	Refrigerated storage base - Units 74" and longer

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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.